

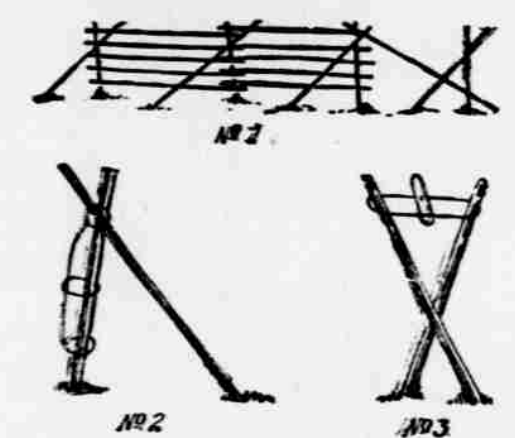
AGRICULTURAL HINTS.

STRAIGHT RAIL FENCE.

This Method of Building Has Been Specially Used for Years.

I send description of a way to build fence from old rails which I have used the past three years with success. Some of the points of merit are: 1. That the rails all lie edge-wise and will last longer and make more fence. 2. That it is built with less material than any other rail fence. 3. That it can be put up faster than any other straight rail fence. 4. That the fence is very solid, and the more it settles the stiffer it gets. 5. That the rails are all held solid, yet can easily be replaced.

I build as follows for each panel of fence: I cut two stakes, either new or from broken rails, one 6 feet and one 3 feet. Now lay these down in the line of the fence (the short ones always under, so as to make the fence symmetrical), cross about 15 inches from top and nail with one No. 12 nail. Now (see diagram No. 1) raise up the cross and place top rail in the fork of cross which will hold it in place. Next you need two sticks 3 1/2 feet long to hold second rail up on the short stake against the under side of long stake till you can wire fast. Pass the wire up over the second rail to the left and bring around the cross and under the second rail to the right of stake (so the wire will engage the long end of rail where they lap). Now twist end of wire around main rail, and take out your 3 1/2-foot stake and throw forward, bring main wire to bottom of short stake and fasten around it 3 inches from bottom (see diagram No. 2). This forms a long loop, in which build your rails, placing the heaviest in the bottom. The fence is built on the outside of short stake, is 3 feet high, has a slope of 1 foot, while the brace stake has a slope of 3 feet. I use five rails to a panel, put a wire

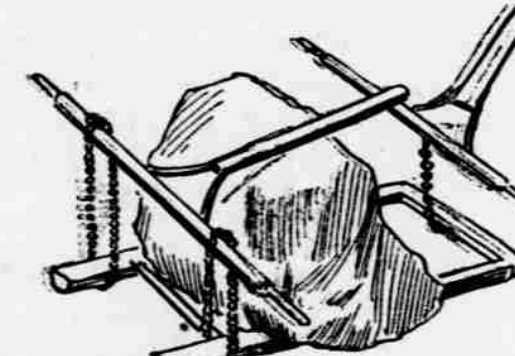


around top of stakes and twist tight (diagram No. 3). Always stand on lower rail while doing this, as it settles the fence and makes it very solid; also wire around stake and long loop half way up stake; brace stake every three or four panels and wire over nail.

HAULING BIG ROCKS.

Description of a Frame Which Makes the Work Readily Done.

The best gear possible for hauling big rocks is a rough wooden frame along at the rear of an axle by chains so it will just clear the ground. The forward end rests on the ground when being hauled. When the rock is in place the forward wheels are hooked up and the pole raised in the air so as to hook on to the forward end of the



frame. When the pole is brought down the end of the frame will, of course, be lifted. The tongue or pole of the rear wheels can then be lashed to the forward axle and the load driven away. The frame can rest wholly on the ground when being hauled by making the same arrangement for raising the rear as for the forward end.—Farm Journal.

The Ideal Object of Plowing.

The object of plowing is not merely to turn over the soil to bury the surface trash and soften and pulverize it for seed. It has a deeper purpose than this shallow one. It is certainly to fit the land for the seed and to afford a good covering for it. But it is not to bury the surface trash with the accumulated matter of the previous crop, where it cannot be of use until it is turned back again. The so-called "cut-and-cover" kind of plowing should be made a penal offense, for it is detrimental to all concerned in the good culture of the land. On the contrary, it is the sloping furrow alee, laid on edge at about 45 degrees with the surface, and the manure with it lying in layers from the top to the bottom of the furrow, that is really plowing.—Rural World.

Sheep, Cattle and Hogs.

Sheep will "dress out" 48 to 54 percent, 50 percent being a fair average. In other words, live animals weighing 90 pounds should furnish about 45 pounds dressed mutton, wool, etc., the remainder being hide, fat and offal. Good native cattle will dress 54 to 60 percent of their live weight in beef, the remainder being hide, fat and offal generally. Prime hogs cut into pork, hams, shoulders and lard will dress out 73 to 75 percent, or a materially larger proportion than sheep and cattle. If cut into ribs instead of barrel pork they will dress about 70 to 72 percent. Hogs not in prime condition yield a net percentage of 65 to 70.—Rural World.

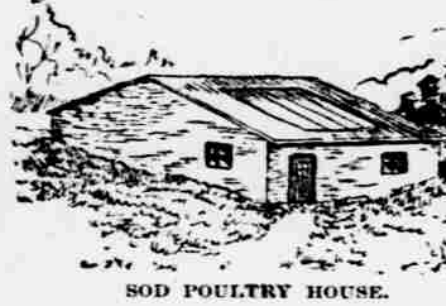
The Kind of Men Which Fails.

Unfortunately there are many who think they can become merchants without previous training. They claim that "anyone can sell goods," utterly oblivious that buying, as well as selling, is an art; that experience is a school; that training is a discipline; that there is a business alphabet to be acquired, failing which there can be no progress or success. Such soon come to grief, their numbers swelling, far too fast, the long list of bankrupts. And what is true of merchandising is equally true of farming, both skilled training and experience are essential to success.—Rural World.

SOD POULTRY HOUSE.

It Is Healthful, Convenient and Can Be Built at Small Cost.

The sod house shown in the illustration, I have found healthful, convenient, and large enough to accommodate 75 to 100 hens. In a bank sloping southward, I made an excavation 12 feet east and west by 22 feet north and south. At the southwest corner the excavation was on a level with the surface of the ground; at the north side it was 2 1/2 feet deep. Around the edges I built a sod wall making its upper edge 5 feet above the floor. I roofed the north half with boards and covered with tar paper. A border of sod was taken from the edge, then the whole covered with 6 inches of gypsum taken from a pit near by. In the south half of the roof I put two hotbed sashes 3 1/2 feet and covered the remain-



SOD POULTRY HOUSE.

der of the space the same as the north side. In the walls were placed two glass windows and a door with glass in the upper part. In the north wall there is a window level with the roof, 18 inches high and 5 feet long. It was used for ventilation in the summer. In winter it is covered with boards and banked with earth. The windows are hinged and covered with heavy wire netting. I have an extra lattice door for summer use.

ENEMIES OF BEES.

Moths, Worms and Ants Wage War Against the Busy Insects.

Moths, worms and ants are the enemies of bees, says the Ozark Mountain Fruit and Farm.

The moth miller slips into the hive at night to deposit its eggs under the edges of the box hive, where they hatch and then make their way to the combs. The black bees do not defend their hives as well as the Italian bees. If the bees become queenless, they soon get weak and the moths are easy prey, as the bees will not defend themselves. When the queens get old they decrease the number of eggs. They lay daily and they grow weak again. The moths then overpower them. It is then the duty of the apiarist to assist the bees. Get Italian bees, which are almost moth proof, and have good hives. Do not keep old queens in stock. Re-queen stocks that have four-year-old queens with young Italians. If the bees are black they will soon all be Italians. See that they are strong and will repel the moths.

The apiarist must sweep off the bottom boards and assist the bees in keeping the surroundings clear of weeds, trash and dirt. To get the moth out of the combs, fumigate with burning sulphur in a tight box, or give the combs to a strong colony of bees, one six times. To keep the ants out, the hive set them on a bed of ashes about four inches deep and three feet square, tramped and saturated with coal oil. If the ants still bother a little, take a swab and rub a little coal oil around the edges of the hive. Treat the ants to their heads and scold them till you destroy their nests; that is the only remedy. An apiarist cannot work with swinging hives. Bees dislike any motion or jarring about their hives. The proper time to rob the bees is a question the apiarist must answer for himself. He must know the condition of the season and the amount of honey in the hive. The surplus honey can be taken at any time of the year that it is not so cold that the bees would not chill upon opening of the hive. Bees cannot thrive upon scant supplies, therefore do not rob too close. Examine the hives often, and every time a surplus found take out a reasonable portion without regard to time.

AMONG THE POULTRY.

TURNIPS are an excellent thing for the hens.

BOILED turnips are good for chicks after they get a little age.

Mrs. TILSON says that seventy-five cents is the very outside cost of keeping a hen a year.

If eggs are turned in the nest or in a box with the naked hand they may be ruined.

NEVER give poultry brine. In giving salt mix a teaspoonful to a quart of dry meal and then wet it.

Flock four to five feet of space should be allowed in the poultry house for each hen. Fifty is enough to keep in one house.

If early broilers are wanted, the incubator must be brought into use, if enough chickens are expected to make a worth while to go into the business.

ONE of our poultry breeders always keeps a lump of salt where the poultry can get at it. It is claimed that they will not eat enough to hurt them, and that is probably true.—Farmer's Voice.

How Eggs Should Be Packed.

Eggs packed dry, kept from the air, and turned twice a week, can be kept two to six months, in a cool place. Pack in small boxes, with tight covers, so you can turn them over without shaking the eggs. Use dry salt, fine ashes, plaster, or something of the kind, to pack in. To "line" eggs, take a peck of lime and add six pails of water and three quarts of salt. Pack the eggs in any tight vessel or in jars. Pour on the thinner lime water, cover vessel with a cloth and spread on this a coating of the thick lime solution. A peck of lime will preserve one hundred dozen. The eggs must be kept under the lime water.—Ohio Farmer.

A LIVING SHADOW.

Remarkable Transformation of a North Carolina Man.

Strange, But True, Story from the Lumber Regions of a Southern State—Verified by Personal Investigation.

(From the Greenville, N. C. Register.)

The following interview has just been given our reporter by Mr. G. A. Baker, the overseer at the farm of Col. Isaac A. Suggs of Greenville, N. C. It will interest anyone who has ever had typhoid fever. Mr. Baker said in part:

"I was living in Beaufort county, and on the 23d of October, 1893, I was stricken down with typhoid fever. I had the best of physicians to attend me and on the 15th day of January, 1894, I was allowed to get up. I was emaciated, weak and had no appetite. I could only drag along for a short distance and would be compelled to sit down and rest. This continued for some time and I began to give up hope of ever getting well. I lost my position in Beaufort county and having secured one in Pitt county, I started on the 15th of January, 1894, for that county. I had a box of pills with me and whenever I felt bad I took one. I was taking first one kind of medicine and then another, but nothing did me any good. I was mighty low spirited. I moved out to Col. Suggs' about four or five months ago and commenced taking Dr. Williams' Pink Pills. I took three days for about three days. I began to regain my appetite in a week's time, and then my weakness began to disappear, and hope sprung up with a blessedness that is beyond all telling. At the expiration of the three months I was entirely cured and could take my axe and go in the woods and do as good a day's work as any man. I was troubled with dyspepsia and that has disappeared. I am also cured of my nervous prostration. I am now a healthy man. I say, Mr. Editor, God bless Dr. Williams. May he live for a long time. I know he will go on to reap his reward for he has done a wonderful lot of good. Tell everybody that knows about Dr. Williams' Pink Pills for Pale People that if they will come to me I can certainly satisfy them as to their merits. I always carry a box of pills with me and whenever I feel bad I take one."

We were formerly struck with the earnestness of Mr. Baker and his statement may be relied on.

Dr. Williams' Pink Pills contain, in a condensed form, all the elements necessary to give new life and richness to the blood and restore shattered nerves. They are an infallible specific for such weaknesses as local motor ataxia, partial paralysis, St. Vitus' dance, sciatica, neuralgia, rheumatism, nervous headache, the after effects of a gripe, palpitation of the heart, pale and sallow complexion, all forms of weakness either in male or female and all diseases resulting from vitiated humors in the blood. Pink Pills are sold by all dealers, or will be sent post paid on receipt of price (25 cents a box, or six boxes for \$2.50) by addressing Dr. Williams' Medicine Co., Schenectady, N. Y.

Left Everything He Had.

"When I made my first appearance as a public reader," said Long, "the papers fairly went wild over me. Now they don't notice me at all. They are not treating me fairly."

"If you want them to go wild over you again," suggested Naggus, "announce your next appearance as a public reader."

—Chicago Tribune.

Third Songs.

I love to hear all happy birds Sing their spring songs of delight, Except the thrush can bird which Sings upon the roof of Detroit Free Press.

—Detroit Free Press.

LEFT EVERYTHING HE HAD.

"Dennis, I understand your grand-father's dead."

"Yes, sor."

"Did he leave anything?"

"Leave anything? Sure, he left everything. What would he think him he would take with him?—Golden Days.

She Sighed.

She sighed. She had been looking into the mirror, but still she sighed.

"Yes," she admitted, "I have reached the age when I must expect to stand up in a crowded car. I can neither get a seat on account of my youthful beauty nor by reason of my helpless old age."—Indianapolis Journal.

Old Consolation.

Winkles—Old chap, how gray you are getting! And only thirty-five, too.

Kinkles—Well, there is one good said, anyway.

Winkles—And that?

Kinkles—Whom the gods love dye young.—N. Y. World.

A Fine Time.

"Have you heard from your daughter since she started on her wedding tour? Is she happy?" "Very much so. Only think, in Venice she commenced to have her own way in everything, and ever since they left Rome she has carried the purse!"—Tagliere Rundschau.

Perfectly Cool.

Clubfellow—I have resolved on suicide, James. It is my only recourse.

James—Good gracious, sir.

Clubfellow—Not a word, James. You shall see how a brave man dies. Bring me the cucumbers.—Truth.

Willie's Essay on Hands.

Extract from an essay written by Willie Jimkine: "Man has two hands. One is the right hand and one is the left hand. The right hand is for riting and the left hand is for lefting. Both hands to use is for 'stummick ake'."—West Union (Ia.) Gazette.

Alarming.

Pipkin—The board of health census shows an alarming state of affairs on this island.

Potts—In what particular?

Pipkin—The police didn't find a single woman over twenty-seven years old.—N. Y. World.

Not to Be Trusted.

She—The count proposed to marry Edith soon.

She—Yes, but Edith is afraid he will break his promise.

She—Why?

She—Because he made it in broken English.—Truth.

An Ancient House.

Dashaway—I had no idea that your family was such an old one.

Travers (proudly)—I should say it was. Why, old man, we have some bills dating back four generations!

DOMESTIC CONCERNS.

—Deviled Ham: Take lean boiled ham and chop it very fine, season it with black and red pepper and dry mustard, press it solid and slice thin.—Farmer's Voice.

—Orange Tartlets: Take out the pulp of two Seville oranges. Boil the peels until tender, and then beat them to a paste with twice their weight in sugar. Then add the pulp and the juice of the oranges and a piece of butter the size of a walnut. Beat all these ingredients well together. Line some patty pans with rich puff paste, lay the orange mixture in them and bake.—Boston Budget.

—Tripe Cutlets: Cut honeycomb tripe in neat shapes, the suitable size for serving to one person. Blend the yolk of an egg with a spoonful of water. Roll the tripe in fine bread crumbs, then in the egg, in the crumbs again. Put a generous tablespoonful of butter in a pan. As soon as it browns lay the cutlets carefully in. Turn and remove from the pan the instant they are brown. Tripe is delicious thus cooked.—Good Housekeeping.

—Beef Rolls: The remains of cold roast or boiled beef, seasoning to taste of salt, pepper and minced herbs; puff paste. Mince the beef tolerably fine, with a small amount of its own fat; add a seasoning of pepper and salt and chopped herbs; put the whole into a roll of paste and bake for half an hour or rather longer should the roll be very large. Beef patties may be made of cold meat by the same method. Line some patty pans with rich puff paste, lay the beef mixture in them and bake.—Farmer's Voice.

—Bacon Kromesies: Cut some dry, thin slices of bacon, about one and a half inches broad by two inches long. Lay the slices flat, and place a little minced meat, well seasoned, on each. Roll up the bacon, the meat inside, and the mince does not escape, and put aside in a cool place. To serve, dip each into batter and fry a golden brown, and garnish with fried parsley. This dish originates in Italy, where it is served with pieces of celery, dipped in batter, and fried too.—Leb's Mercury.

—Baked Beans: Put to soak at night in cold water one quart of beans. In the morning parboil, dashing in a spoonful of soda before removing from the fire; rinse well, place again in fresh water. Add one pound of salt pork, fat and bean mixed, boil till thoroughly done, season to taste. Bake in granite pan, placing the beans in the bottom. Gash the pork in nice slices, lay on top, dust on a little flour, two tablespoonfuls sugar; pour over all a cup of sweet cream. Bake in a moderate, steady oven till a nice brown, and serve in the dish in which they are cooked.—Mrs. J. W. Davis, in Farm and Home.

NEW WAISTS.

Some Fresh Features in Seasonable Cost.

For the tan and biscuit-colored crepon gowns now in such favor Worth makes waists of black net or very heavy tulle with large white dots and an all-over design of white of white applique. The waists are mounted on a fitted lining of pale blue taffeta, the latter being used to line the skirt and sleeves. The net drops in blouse effect in front, and the back is tucked full, but is drawn down straight into the belt. A broad cape-collared crepon, somewhat in yoke effect, is slashed at the shoulders, the shoulders, down there and on the edges with half-inch black satin ribbon, and the slashed openings are laced together with this soft narrow ribbon a spike of jet finishing each end of the lacing strings. The sleeves are necked lengthwise from the armholes to the drooping puffs, and turn back at the elbow in square tabbed cuffs from close lower sleeves of the black and white net. The collar and belt are of black satin ribbon.

For silk waists a novel feature is the looseness of the longish wide plaits, being almost curved rather than flat, and also their trimmings of chiffon in fluted ruffles and in gathered puffy ruffles of doubled layers. For very dressy waists for the house yokes of guipure lace are made up without lining, the plaits being being thus left bare. The entire length of the front may be held in one double box-plait below the yoke, the plait so broad at the top as to cross the whole front, then folded in easily—not sewed in—and tapered to drop over the belt. Or else it may be in three box-plaits, in laid, but not flat, each plait headed with a choux of chiffon of the color prevailing in the silk. In the case of a single wide plait there is a fluted frill of chiffon falling below the yoke on a wider puffy ruffle of doubled chiffon.—Harper's Bazar.

FEMININE FASHIONS.

Notes on the Latest Additions to Women's Dress.

A dainty dress for a girl of seven years is made of blue serge. The skirt is plain, the waist is in blouse fashion with a front of white serge. There are very wide shoulder ruffles of the blue and a collar and pointed cuffs of white. All of the white material is ornamented with feather stitching and embroidery in blue. A moire ribbon is brought under the sailor collar and tied in a single loop with long ends.

A girl's dress of surah is made with a round skirt, trimmed with moire ribbon extending from the hem about half way up the skirt, and ending in very full fluffy bows. The yoke is in close plaits, with the fullness gathered in at the yoke and belt. Bands of ribbon are set in at the armholes and extend across to the middle, back and front, where they meet large rosette bows. The collar and sleeve trimmings are also of the moire ribbon.

Street capes of broad velvet are among the much admired novelties. One exceptionally stylish garment of this kind is lined with ermine, and finished at the neck with a very full ruffling of net lace with long ribbon ends.

A stylish dress of black silk has sleeves and full vest of Japanese crepe. Around the bodice is a fold of erape, and very long sash-ends fall from one side of the front almost to the hem of the skirt.—N. Y. Ledger.

—Capt. Asbury Adams, of the United States fish commission, says that last year the work of hatching lobster eggs was begun at Ten Pound island, and 100,000 young lobsters were hatched and liberated. He says he has seen such a lack of lobsters in the aquarium, and he has become convinced that the greater part of lobster spawn is destroyed in this manner.

Royal Baking Powder
Absolutely Pure

ROYAL BAKING POWDER CO., 108 WALL ST., NEW YORK.

AN UTER WASTE.

Dashaway—I have just heard from Miss Penstock what an uncomfortable voyage she had going over, and I wish now I hadn't sent her that five-pound box of candy down to the steamer before she left.

Clevertown—Why? Dashaway—Well, it was just like throwing money overboard.—Brooklyn Life.

Business.

Indignant Householder—Just look at this, will you? Waterworks Official—It looks to me like a small cell.

"That's just what it is. I got it out of the hydrant this morning."

"Ah! James, charge Mr. Smith with one small cell—ten cents."—Cincinnati Tribune.

Parental Solicitude.

Daughter—But, ma, I don't like him. Mother—He is an only son, and his father is very rich.

"Well, as to that, his father is a widower, and may marry again."

"True. I did not think of that. Perhaps you'd better marry the father."—N. Y. Weekly.

About Resources.

"Are Sisters Sally and Nancy resources, pa?"

"No, my boy; why do you ask that question?"

"Because I heard Uncle Joe say that if you would only husband your resources you would be doing a great deal better than you do."—Tammammy Times.

Lack of Water.

"Lady," began Mr. Dismal Dawson, "you see before you a man whose name is mud—m-u-d, mud."

"That must be some mistake in your calculations," replied the lady. "It takes water to make mud."—Indianapolis Journal.

Anxious to Participate.

Small Son—Some of the boys is starting a little bank, just for fun. The shares is to be ten cents each.

Father—Would you like to be one of the shareholders?

Small Son—Oh, no; but I'd like to be one of the borrowers.—Good News.

Enough to Break All Ties.

Exclamation—So Marie's engagement is broken. I thought she and Harry loved each other devotedly.

Maudie—So they did; but they went out sailing together last week and both got sea sick.—Judge.

In New York, of Course.

New Policeman—And where is your permit to peddle?

Peddler—I have a verbal permit. "Show it to me."—Alex Sweet, in Texas Sittings.

Proof Positive.

Little Tommy—Mamma, papa has been drinking.

Mother—What makes you think so? Tommy—He said that you were an angel.—Tammammy Times.

The Compensation of Adversity.

Richleigh—Lord, I wish I were you. Poorleigh—How heaven's sake, why? Richleigh—Why, you can have the fun of proposing to every girl you meet and be sure of being refused!

Future Possibilities.

"Spill it is an awful mean man."

"What did he do?"

"His wife is a political candidate and he gave his vote to her for a birthday present."—Chicago Record.

To Save Time.

Clerks—Shall I send this bundle? Mrs. Hicks—No, no, I can just as well carry it; you can send the change, though, if you will.—N. Y. World.

Genius.

"My wife is a wonderful woman," said Jarley. "Give her time and a shoe button, and, by Jove, she'll make a bonnet out of it."—Harper's Bazar.

THE MARKETS.

New York, June 8, 1895.

CATTLE—Native Steers..... 4 00 3 75
COTTON—Middling..... 12 50 12 75
FLOUR—Winter Patent..... 7 50 7 25
WHEAT—No. 2 Red..... 75 00 74 00
COAL—No. 2..... 3 75 3 50
BAKED—New Mess..... 12 50 12 25

ST. LOUIS.
COTTON—Middling..... 12 50 12 75
HEAVY—Fancy Steers..... 4 00 3 75
HOGS—Fair to Choice..... 4 00 3 75
SHEEP—Fair to Choice..... 3 00 2 75
FLOUR—Winter Patent..... 7 50 7 25
WHEAT—No. 2 Red..... 75 00 74 00
COAL—No. 2..... 3 75 3 50
BAKED—New Mess..... 12 50 12 25

CHICAGO.
CATTLE—Shipping Steers..... 4 25 4 00
HOGS—Fair to Choice..... 4 00 3 75
SHEEP—Fair to Choice..... 3 00 2 75
FLOUR—Winter Patent..... 7 50 7 25
WHEAT—No. 2 Red..... 75 00 74 00
COAL—No. 2..... 3 75 3 50
BAKED—New Mess..... 12 50 12 25

NEW ORLEANS.
FLOUR—High Grade..... 4 00 3 75
COAL—No. 2..... 3 75 3 50
BAKED—New Mess..... 12 50 12 25
COTTON—Middling..... 12 50 12 75

LOUISVILLE.
WHEAT—No. 2 Red..... 75 00 74 00
COAL—No. 2..... 3 75 3 50
BAKED—New Mess..... 12 50 12 25
COTTON—Middling..... 12 50 12 75